

The Left Bank Village

Formal Banqueting Menu

£45 per person

Starters:

- Homemade Chicken Liver Parfait with Apple Chutney, Soft Leaves and Toasted Brioche
- Hot Field Mushrooms filled with Bacon, Goats Cheese and Walnut Stuffing served with a Tomato Party (*can be without Bacon for a vegetarian option*)
- Tiger Prawn Asian Salad with a Mango and Pineapple Salsa
 - Country Vegetable Soup with Poppy Seed Croutons (v)
 - Candied Beetroot Salad with Soft Herbs, Super Seeds and Buttermilk Dressing (v)
- Veggie Salad Nicoise made from Tofu, Egg, Olives, Green Beans, Croutons and Leaves with a Herby Mustard Dressing (v) (*can be without egg for a vegan option*)

Main Courses:

- Roast Hereford Beef, Homemade Yorkshire Pudding and Fresh Horseradish Sauce
- Herefordshire Chicken filled with fresh Sage & Basil and poached in a Local Cider
- Traditionally made Butchers Sausages served on a bed of Simple or Flavoured Mashed Potato and Red Onion Gravy
 - Salmon Fillet wrapped in Filo Pastry with Spinach and Herby Butter with Crushed New Potatoes
- Tortellini of Butternut Squash, Toasted Pine Nuts and Sage & Onion Puree (v)

- Filo Tart of Caramelised Red Onion, Baby Spinach, Wild Mushroom and Thyme with a Braised Tomato Sauce (v)
- Moroccan Vegetable Tagine served in an Aubergine with Lime and Coriander Cous Cous (v) (vegan)

Desserts:

- Our very sticky Sticky Toffee Pudding with Hot Fudge Sauce
 - Profiteroles with Hot Chocolate Sauce
 - Glazed Lemon Tart served with a Raspberry Coulis
 - Chocolate Fudge Brownie with Vanilla Ice Cream
 - Classic Eton Mess served with Summer Fruits